

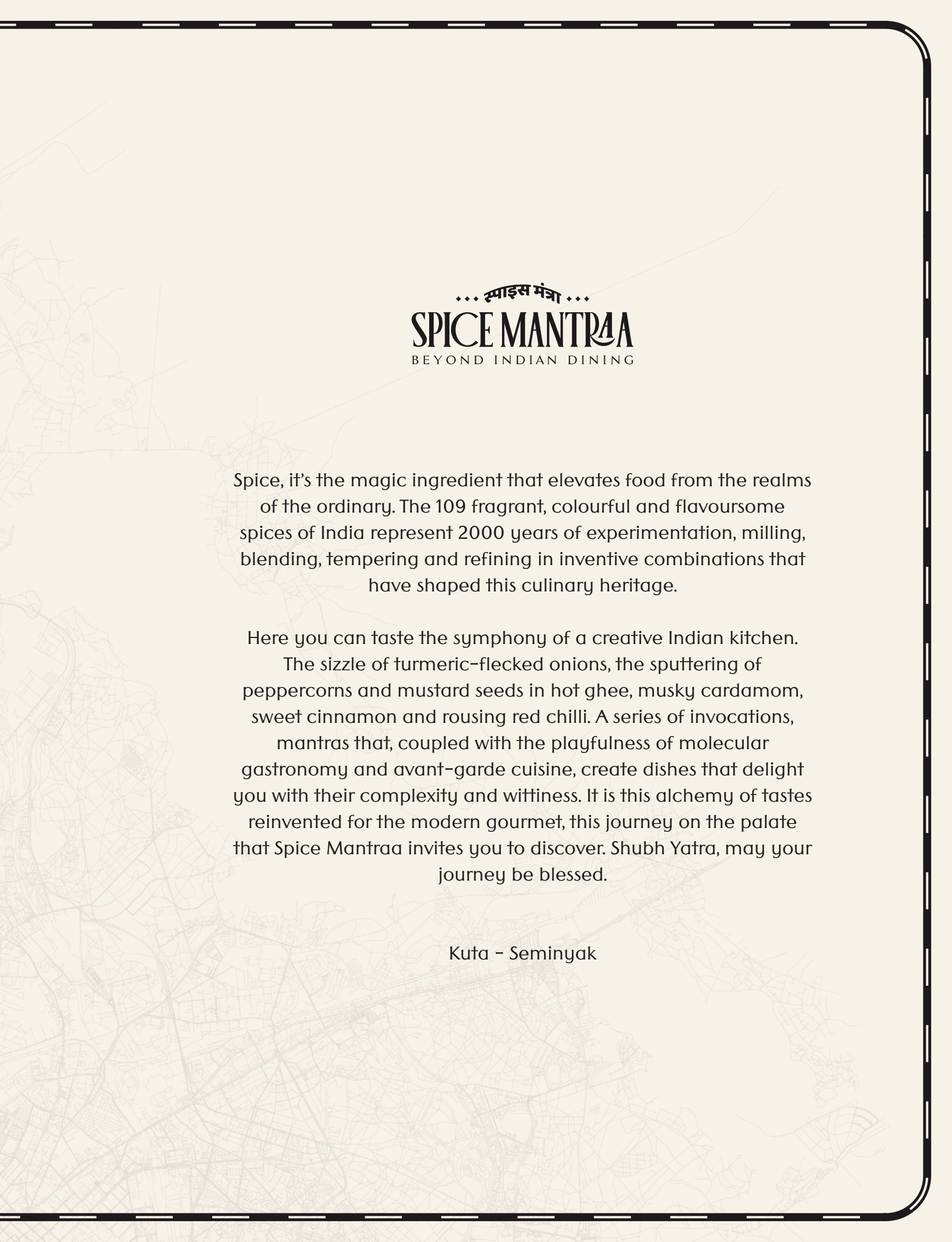


♦♦♦ स्पाइस मंत्रा ♦♦♦

SPICE MANTRA

BEYOND INDIAN DINING





... स्वाइस मंत्रा ...

SPICE MANTRAA

BEYOND INDIAN DINING

Spice, it's the magic ingredient that elevates food from the realms of the ordinary. The 109 fragrant, colourful and flavoursome spices of India represent 2000 years of experimentation, milling, blending, tempering and refining in inventive combinations that have shaped this culinary heritage.

Here you can taste the symphony of a creative Indian kitchen. The sizzle of turmeric-flecked onions, the sputtering of peppercorns and mustard seeds in hot ghee, musky cardamom, sweet cinnamon and rousing red chilli. A series of invocations, mantras that, coupled with the playfulness of molecular gastronomy and avant-garde cuisine, create dishes that delight you with their complexity and wittiness. It is this alchemy of tastes reinvented for the modern gourmet, this journey on the palate that Spice Mantraa invites you to discover. Shubh Yatra, may your journey be blessed.

Kuta - Seminyak

The Journey Begins To Set The Mood

SOUPS & SALAD



Tomato Coriander Soup ●
TOMATO AND FRESH GREEN CORIANDER SOUP.

IDR 60K

**Manchow Soup
/ Hot & Sour Soup** ●●

DELIGHTFUL INDO-CHINESE THICK SOUP,
CRUNCH WITH A GARNISH OF FRIED CRISPY NOODLES.

CHICKEN IDR 70K
VEG IDR 60K

* **Quinoa & Burrata Salad** ●

NUTTY QUINOA AND SPICED CHICKPEAS PAIRED
WITH CREAMY BURRATA, FRESH GREENS,
AND SAFFRON-LEMON DRESSING — A REFINED BLEND
OF FRESHNESS AND INDULGENCE.

IDR 120K

Sprout Salad ●

CRUNCHY AND DELICATE TENDER BEAN SPROUT
TOSSED WITH PICKLED AMCHUR DRESSING.

IDR 55K

**Indian
Green Salad** ●

A COMBINATION OF
ONION, TOMATO, CARROTS,
GREEN CHILI, AND LIME.

IDR 50K



SPICE MANTRAA'S
• SIGNATURE •

✱
**Broccoli &
Almond Soup** ●

FARM FRESH BROCCOLI
AND ALMOND SOUP.

IDR 70K

**Spice Mantraa
Green Salad** ●

CRISP LETTUCE TOSSED IN A
TANGY MUSTARD VINAIGRETTE,
ACCOMPANIED BY A MEDLEY OF
SEASONAL GARDEN VEGETABLES.

IDR 65K

● Vegetarian ● Non-Vegetarian ✱ Spice Mantraa's Signature * Chef's Signature

All prices are subject to 10% government tax and 10% service charge.

The First Stop

(Small Bites To Cheer You Onwards)

STREET FOOD JOURNEY



* Panipuri (Goodness Golgappa) ●

A CLASSIC SERVED LIKE NEVER BEFORE, CRISP BITE-SIZE PURIS PACKED WITH POTATO, SPROUTS, TAMARIND CHUTNEY AND JALJEERA FLAVOURED WATER.

IDR 110K

* Vada Pav ●

MUCH LOVED, A HUMBLE AND UNIFYING BOMBAY STREET STAPLE, HOT POTATO VADA, CRUNCHY TITBITS, AND CHUTNEYS. IT WAS TUCKED INSIDE A SOFT HOMEMADE BUN. SPRINKLE THE RED SPICY MASALA TO TASTE. SERVED WITH FRIED GREEN CHILLI AND LACCHA ONION.

IDR 125K

Dahi Puri ●

ALL-TIME FAVOURITE TO FRESHEN UP THE MOOD.

IDR 99K

Papdi Chaat Nachos ●

FULLY LOADED, CRISP BITE-SIZE CRISPY PAPDI (DEEP-FRIED FLOUR CRACKERS).

IDR 99K

* Dehradun Ki Aloo Tikki Chaat ●

NORTH INDIAN TRADITIONAL STREET SNACK.

IDR 110K

Punjabi Samosa ●

RAJASTHANI CHUTNEY, SWEET CURD, TAMARIND CHUTNEY. HUNG CURD MINT.

IDR 110K

Lucknowi Dahi Kebab ●

SILKY, MELT-IN-THE-MOUTH KEBABS CRAFTED FROM HUNG CURD, DELICATELY SPICED IN CLASSIC LUCKNOWI STYLE, SHALLOW-FRIED TO A GOLDEN CRISP, AND BURSTING WITH RICH, AROMATIC FLAVORS IN EVERY BITE.

IDR 85K



SPICE MANTRAA'S
• SIGNATURE •

* Purani Dilli Samosa Chaat ●

CRISPY GOLDEN SAMOSAS CRUSHED AND LAYERED WITH TANGY CHUTNEYS, CHILLED YOGURT, AND VIBRANT CHAAT MASALA – A NOSTALGIC OLD DELHI STREET CLASSIC ELEVATED WITH A LUXE, SIGNATURE TWIST.

IDR 125K

Hara Bhara Kebab ●

DEEP FRIED VEGETABLE KEBAB, FULL OF AROMATIC SPICES, MADE FROM SPINACH, GREEN PEAS AND POTATOES.

IDR 85K

● Vegetarian ● Non-Vegetarian * Spice Mantraa's Signature * Chef's Signature

All prices are subject to 10% government tax and 10% service charge.

Cheese Corn Arancini ●

FUSION VERSION OF ARANCINI, SWEET CORN, AND MOLTEN CHEESE DELICATELY SEASONED - SERVED WITH A ZESTY DIPPING CHUTNEY.

IDR 85K

Amritsar Ke Chole Bhature ●

TWO PIECES OF HOT AND PUFFED-UP BHATURAS WITH A TANGY AND SPICY CHICKPEA CURRY WITH LACCHA ONION AND PICKLE ON THE SIDE.

IDR 145K

Bombay Pav Bhaji Fondue ●

DECONSTRUCTED BHAJI WITH MOLTEN CHEESE SERVED WITH TOASTED PAO STICKS.

IDR 125K

Onion Bhaji ●

Mix Veg Pakoda

Paneer Pakoda

ALL TIME FAVOURITE, DEEP FRIED SLICED ONION / VEGETABLES / COTTAGE CHEESE, FLAVOURED WITH CAROM SEEDS (AJWAIN) GRAM FLOUR AND INDIAN SPICE.

IDR 75K

IDR 75K

IDR 90K

* Chef's Special Paneer ●

Tikka Tacos

SOFT TACOS LOADED WITH SMOKY PANEER TIKKA, KISSED BY TANDOOR FLAMES AND LAYERED WITH BOLD SPICES—CHEF'S SIGNATURE TWIST ON A STREET-STYLE CLASSIC.

IDR 135K

* Dosa Tacos ●

A PLAYFUL INDO-FUSION DELIGHT WHERE CRISP DOSA SHELLS CRADLE SPICED POTATO MASALA, TOPPED WITH TANGY CHUTNEYS AND FRESH HERBS FOR A BOLD, STREET-STYLE BURST OF FLAVOUR.

IDR 135K

Dosa ●

CRISPY INDIAN TRADITIONAL PANCAKE SERVED WITH COCONUT CHUTNEY SAMBAR AND TOMATO CHUTNEY.

PLAIN

IDR 135K

MASALA

IDR 145K

CHEESE

IDR 155K

Kolhapur Wali

Tawa Fish ●

FIERY TAWA-SEARED FISH INFUSED WITH BOLD KOLHAPURI SPICES, GARLIC, AND SMOKY COASTAL FLAVORS — CRISP OUTSIDE, JUICY WITHIN, AND BURSTING WITH MAHARASHTRIAN HEAT.

IDR 155K



SPICE MANTRAA'S
• SIGNATURE •

Butter Pepper Garlic Prawns ●

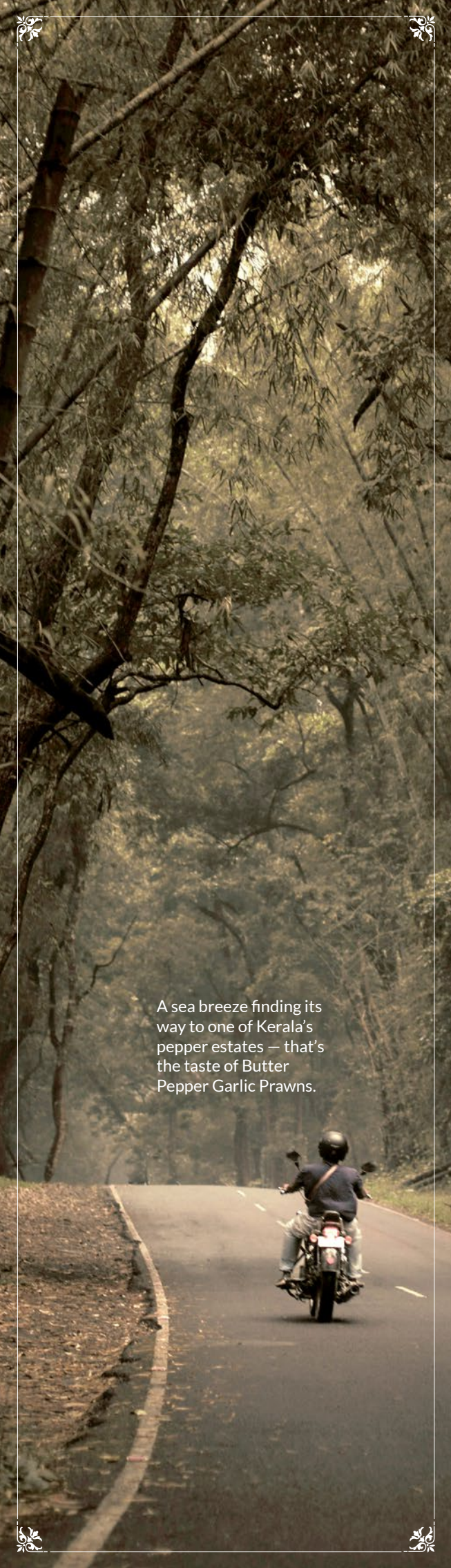
GRILLED JUMBO PRAWNS IN BUTTER, PEPPER AND GARLIC SAUCE.

IDR 225K

Rava Fried Prawns ●

CRISP SEMOLINA-CRUSTED PRAWNS, SPICED WITH COASTAL MASALA AND PAN-FRIED TO GOLDEN PERFECTION.

IDR 225K



A sea breeze finding its way to one of Kerala's pepper estates — that's the taste of Butter Pepper Garlic Prawns.

Bombay Grilled Sandwich ●●

MUMBAI'S FAVORITE GRILLED SANDWICH WITH BOLD CHUTNEYS, SPICED FILLINGS, AND A PERFECTLY CRISP BITE.

VEG

IDR 99K

CHICKEN

IDR 125K

* Butter Chicken Tacos ●

IDR 135K

SOFT PALAK TACOS LOADED WITH SMOKY BUTTER CHICKEN TIKKA, FINISHED WITH CREAMY MAKHANI DRIZZLE, FRESH SLAW, AND VIBRANT HERBS FOR A RICH FLAVOUR PUNCH.

Tandoori Chicken Pops ●

IDR 135K

CHICKEN LOLLIPOPS, CRISP FRIED TO JUICY PERFECTION, MARINATED WITH AUTHENTIC TANDOORI SPICE.

Shahi Lamb Sliders ●

IDR 210K

MELT IN MOUTH SPICY LAMB KEBABS ENCASED IN MINI BURGERS.

Nawab Ke Kebab ●

IDR 210K

MELT-IN-MOUTH DELICACY. SPICE MANTRAA'S LAMB KEBAB.

A Fiery Adventure

(Tandoori Delicacies to Spice the Trip)

STARTERS – VEGETARIAN

SERVED WITH CHEF SPECIAL CHUTNEYS



* Bhatti Ka Paneer Tikka ●

COTTAGE CHEESE SPICED ROASTED TO PERFECTION IN A TANDOOR

IDR 145K

* Royal Stuffed Paneer Tikka ●

SMOKY, FLAME-CHARRED PANEER STUFFED WITH RICH SPICED FILLING—BOLD, REGAL FLAVORS INSPIRED BY RAJPUTANA.

IDR 145K

Dhaniya Hari Mirch Paneer Tikka ●

FRESH CORIANDER AND GREEN CHILI MARINATED HOMEMADE COTTAGE CHEESE ROASTED IN A TANDOOR.

IDR 135K

Malai Paneer Tikka ●

SILKY HOMEMADE COTTAGE CHEESE CUBES, GLAZED IN CREAMY MALAI AND DELICATELY CHARRED, FOR A LUXURIOUS MELT-IN-THE-MOUTH INDULGENCE.

IDR 135K

* Tandoori Truffle Malai Broccoli ●

SUCCULENT BROCCOLI FLORETS BATHED IN VELVET MALAI TRUFFLE OIL, FIRE-ROASTED IN THE TANDOOR FOR A SMOKY, RICH, AND ELEGANT FINISH.

IDR 135K

Tandoori Mushroom ●

WILD MUSHROOMS, SPICED MARINADE, PERFECTION IN A TANDOOR.

IDR 125K

* Tandoori Chicken ●

THE KING OF KEBAB, TENDER CHICKEN, SPICED YOGURT, MUSTARD, RED CHILI

IDR 165K

Royal Stuffed Chicken Tikka ●

SMOKY, FLAME-CHARRED CHICKEN TIKKA STUFFED WITH RICH SPICED FILLING—BOLD, REGAL FLAVORS INSPIRED BY RAJPUTANA.

IDR 155K



SPICE MANTRAA'S
• SIGNATURE •

* Chicken Tikka ●

SPICED BONELESS CHICKEN MORSELS, TANDOORI MARINADE, COOKED IN CLAY OVEN.

IDR 155K

Dhaniya Hari Mirch Chicken Tikka ●

FRESH CORIANDER AND GREEN CHILI MARINATED CHICKEN ROASTED IN A TANDOOR.

IDR 155K

● Vegetarian ● Non-Vegetarian * Spice Mantraa's Signature * Chef's Signature

All prices are subject to 10% government tax and 10% service charge.



Our Chicken Tikka carries the smoky soul of Punjab's street-side eateries in every charred, spice-laced bite.

Afghani Tandoori Chicken ●

TENDER CHICKEN MARINATED IN CREAMY YOGURT, SUBTLE SPICES, AND CHARRED TO PERFECTION IN THE TANDOOR FOR A RICH, SMOKY INDULGENCE.

IDR 165K

Murgh Malai Kebab ●

CARDAMOM FLAVOURED CHICKEN, MARINATED WITH CREAM AND CHEESE.

IDR 145K

Afghani Chicken Wings ●

TENDER CHICKEN WINGS MARINATED IN CREAMY YOGURT, SUBTLE SPICES, AND CHARRED TO PERFECTION IN THE TANDOOR FOR A RICH, SMOKY INDULGENCE.

IDR 145K

*** Char-Grilled Lamb Seekh Kebab ●**

SKEWERED LAMB MINCE, FLAVOURED WITH MINT, COOKED IN THE INDIAN CLAY OVEN.

IDR 250K

*** Tandoori Lamb Chop ●**

LAMB CHOPS MARINATED TWICE IN DIFFERENT SPICES AND COOKED IN A TANDOOR.

IDR 350K

*** Tandoori Fish Tikka ●**

MUSTARD MARINATED, CHAR-GRILLED BARRAMUNDI FISH.

IDR 155K

Dhaniya Hari Mirch Fish Tikka ●

CHAR-GRILLED FRESH CORIANDER AND GREEN CHILLI BASED FISH TIKKA.

IDR 155K

Bhatti Ka Jheenga (Tandoori Prawns) ●

TANDOOR GRILLED, SPICED PRAWNS.

IDR 250K

Tandoori Lobster ●

SUCCULENT LOBSTER MARINATED IN TANDOORI MARINADE & ROASTED IN THE TANDOOR.

IDR 600K

Vegetarian Kebab Platter ●

COMBO OF MARINATED VEGETABLES - TANDOORI PANEER, CHEESE & CORN ARANCINI & MALAI BROCCOLI, DAHI KEBAB AND MUSHROOM.

IDR 250K

Non-Veg Kebab Platter ●

COMBINATION OF CHICKEN TIKKA, MALAI TIKKA, FISH TIKKA, TANDOORI PRAWNS & MUTTON SEEKH KEBABS.

IDR 450K

The Destination

Hearty Mains That Tell You You've Arrived



✱ **Smokey Dal Makhani** ●

BUTTERY, CREAMY & FLAVOURFUL, OVERNIGHT SLOW-COOKED BLACK LENTILS ON A TANDOOR IS AN AMAZINGLY DELICIOUS DISH FROM NORTH INDIAN CUISINE.

IDR 130K

Dal ●

DAL FRY/ DAL TADKA / LASOONI DAL PALAK / DHABA DAL/METHI DAL PALAK.

IDR 120K

Chana Masala ●

A POPULAR NORTH INDIAN CHICKPEA CURRY.

IDR 120K

Methi Matar Malai ●

SMOOTH, RICH AND DELICIOUS CURRY MADE IN A WHITE GRAVY ALONG WITH FENUGREEK, PEAS, AND CASHEWS.

IDR 120K

Vegetable Kadai ●

A MIXTURE OF VEGGIES COOKED IN A GRAVY FLAVORED WITH A SPECIAL KADAI MASALA.

IDR 120K

Vegetable Kolhapuri ●

MIXED VEGETABLE COOKED IN SPICY KOLHAPURI MASALA.

IDR 120K

Aloo Gobi / Dum Aloo ●

A COMBINATION OF POTATOES AND CAULIFLOWER / KASHMIRI ALOO CURRY AND SPICES.

IDR 115K

Vegetable Madras ●

VEGETABLE COOKED IN COCONUT AND TAMARIND, TEMPERED WITH MADRAS MASALA.

IDR 120K



SPICE MANTRAA'S
• SIGNATURE •

✱ **Paneer Tikka Masala** ●

TRADITIONAL INDIAN DISH MADE UP OF COTTAGE CHEESE THAT'S BEEN MARINATED IN YOGURT, CHARRED, AND SIMMERED IN A RICH, CREAMY ONION AND TOMATO-BASED SPICED SAUCE.

IDR 150K

Mumbai Roast Potato ●

GHEE TOSSED POTATOES, CUMIN, SPICES & CILANTRO.

IDR 100K



The North Indian winter calls for a feast rich with spices, and the warm comfort of a Paneer Tikka Masala.

* **Paneer Mussalam ●**

SILKY COTTAGE CHEESE SIMMERED IN A ROYAL CASHEW-TOMATO GRAVY, ENRICHED WITH AROMATIC SPICES AND CREAM.

IDR 150K

Paneer & Potato Dumplings ●

POTATO, HOMEMADE COTTAGE CHEESE BALLS WITH SPINACH SAUCE.

IDR 135K

* **Makhmal Malai Kofte ●**

POTATO, HOMEMADE COTTAGE CHEESE BALLS SERVED WITH A FLAVORFUL, CREAMY DELICIOUS CURRY.

IDR 150K

Paneer Kadai ●

HOME MADE COTTAGE CHEESE STIR-FRY, ONION.

IDR 135K

Paneer Lababdar ●

POPULAR NORTH INDIAN GRAVY RECIPE MADE WITH COTTAGE CHEESE IN A CREAMY AND RICH TOMATO AND ONION GRAVY.

IDR 135K

Paneer Butter Masala ●

HOME MADE PANEER COOKED IN SMOOTH CREAMY GRAVY.

IDR 135K

Paneer Makhani ●

COTTAGE CHEESE, BUTTERY TOMATO GRAVY.

IDR 135K

Mushroom Masala ●

HIMALAYA'S WILD BUTTON MUSHROOMS COOKED WITH HIMALAYAN HERBS.

IDR 130K

Bhindi Masala ●

NORTH INDIAN OKRA DISH, COOKED IN AN ONION TOMATO TANGY AND SPICY GRAVY.

IDR 125K

Dahi Kadhi ●

YOGURT BASED CURRY WITH VEG DUMPLING.

PUNJABI / GUJARATI IDR 125K

✱ **Chicken Tikka Masala** ●

A TRADITIONAL INDIAN DISH MADE UP OF CHICKEN THAT'S BEEN MARINATED IN YOGURT, CHARRED, AND SIMMERED IN A RICH, CREAMY ONION AND TOMATO-BASED SPICED SAUCE.

IDR 160K

Dhaba Egg Curry ●

A SIMPLE AND COMFORTING POTATO AND EGG CURRY IN BENGALI STYLE, LIGHTLY SPICED ONION AND TOMATO-BASED GRAVY.

IDR 125K

Chicken Kadai ●

CHICKEN CUBES COOKED WITH KADAI MASALA.

IDR 145K

Chicken Korma ●

A DELICIOUS AND INDULGENT DISH OF SPICED CHICKEN CUBES IN MUGHLAI STYLE SIMMERED WITH SAFFRON.

IDR 145K

Chicken Bhuna ●

BONELESS CHICKEN CUBES COOKED IN A SPICY THICK GRAVY.

IDR 145K

Chicken Sagwala ●

TENDER CHICKEN SIMMERED IN A CREAMY SPINACH GRAVY, BLENDING SMOKY AND EARTHY FLAVORS BEAUTIFULLY.

IDR 145K

Chicken Ghee Roast ●

SLOW COOKED CHICKEN IN RICH, SPICY GRAVY MADE WITH GHEE (CLARIFIED BUTTER) AND AROMATIC SPICES.

IDR 145K

Chicken Madras ●

FREE-RANGE CHICKEN COOKED IN COCONUT AND TAMARIND, TEMPERED WITH MADRAS MASALA.

IDR 145K

✱ **Nali Nihari** ●

SLOW-COOKED LAMB SHANKS SIMMERED OVERNIGHT IN RICH, SPICED GRAVY – A HEARTY MUGHLAI DELICACY THAT MELTS IN EVERY BITE.

IDR 355K



SPICE MANTRAA'S
• SIGNATURE •

✱ **Smoked Butter Chicken** ●

SMOKY TANDOORI CHICKEN TIKKA IN A LUSCIOUS, BUTTERY TOMATO SAUCE— RICH, COMFORTING, AND IRRESISTIBLY INDULGENT.

IDR 160K

Lamb Korma ●

A DELICIOUS AND INDULGENT DISH OF SPICED LAMB COOKED IN MUGHLAI STYLE SIMMERED WITH SAFFRON.

IDR 189K



A Smoked Butter Chicken that tastes like the smoky romance of Old Delhi after sundown — rich, restless, and unforgettable.

Lamb Chop Masala •

LAMB CHOPS MARINATED TWICE IN DIFFERENT SPICES AND COOKED IN A TANDOOR.

IDR 355K

*** Lamb Rogan Josh •**

A DELICATELY SPICED, TRADITIONAL KASHMIRI STEW, SLOW COOKED WITH AUSTRALIAN LAMB.

IDR 189K

*** Ghee Roast Mutton Boti •**

SLOW-COOKED MUTTON IN RICH, SPICY DRY GRAVY MADE WITH GHEE (CLARIFIED BUTTER) AND AROMATIC SPICES.

IDR 189K

*** Bhuna Gosht •**

AUSTRALIAN LAMB COOKED IN A SPICY THICK GRAVY.

IDR 189K

Lamb Vindaloo •

LAMB & POTATO COOKED IN TANGY AND SPICY GRAVY.

IDR 189K

Mantraa Fish Curry •

SPICE MANTRAA CHEF'S FAVOURITE FISH CURRY INFUSED WITH COCONUT MILK.

IDR 165K

Goan Fish Curry •

ALL TIME FAVOURITE, A WARM, SPICY & TANGY GOAN FISH CURRY.

IDR 165K

Meen Moilee •

A DELICIOUS TRADITIONAL KERALA FISH CURRY.

IDR 165K

*** Duni Prawns •**

A FLAVOURFUL INDIAN DISH MADE WITH FRESH PRAWNS, ONION, TOMATOES, AND CHEF'S SECRET SPICES.

IDR 250K

Prawn Caldin •

GOAN PRAWN CURRY, INFUSED WITH SPICES, TAMARIND & COCONUT MILK.

IDR 250K

Indo-Chinese Wok

(A Selection from Indo-Chinese Wok)



Lemon Garlic Chicken / Chicken Wings ●

INDO-CHINESE SOUR & SPICY CHICKEN
BITES / CHICKEN WINGS.

IDR 145K

* Chilli Chicken ●

A COMBINATION OF ONION, TOMATO,
CARROTS, GREEN CHILI, AND LIME.

IDR 145K

Noodles ●●

A COMFORT FOOD THAT COMBINES FLAVOURS
OF DELICIOUS SAUCE
ALONG WITH CRUNCHY VEGGIES.

VEG

IDR 130K

EGG

IDR 140K

CHICKEN

IDR 150K

Fried Rice ●●

POPULAR INDO-CHINESE WOK STIR-FRIED RICE.

VEG

IDR 130K

EGG

IDR 140K

CHICKEN

IDR 150K

* Schezwan Fried Chicken ●

INDO-CHINESE SCHEZWAN FRIED CHICKEN.

IDR 145K

Schezwan Fried Rice ●●

INDO-CHINESE WOK STIR-FRIED SCHEZWAN RICE.

VEG

IDR 140K

EGG

IDR 150K

CHICKEN

IDR 175K

Schezwan Noodles ●●

INDO-CHINESE SCHEZWAN FRIED CHICKEN.

VEG

IDR 140K

EGG

IDR 150K

CHICKEN

IDR 175K

Chilli Potato ●

CRISPY FRIED POTATO CUBES
OR STRIPS TOSSED IN A SPICY,
SWEET, AND TANGY SAUCE.

IDR 125K

Chilli Paneer ●

COTTAGE CHEESE COOKED
IN INDO-CHINESE STYLE.

IDR 135K

Vegetable Manchurian ●

MIX VEGETABLE DOUMPLING
COOKED IN INDO-CHINESE STYLE.

IDR 125K

Chicken Lollipop ●

CRISPY, FIERY CHICKEN DRUMETTES
GLAZED IN SPICY INDO-CHINESE
SAUCE – A CROWD FAVORITE WITH
A PERFECT CRUNCH AND KICK.

IDR 145K



The bold heat and late-night energy of Kolkata's food gullies come alive in every bite of Schezwan Fried Chicken.

Chef's Special Indo-Chinese Combo



Chilli Paneer Combo ● (served with fried rice)

IDR 199K

COTTAGE CHEESE COOKED IN INDO-CHINESE STYLE.

Vegetable Manchurian Combo ● (served with fried rice)

IDR 199K

MIX VEGETABLE DUMPLING
COOKED IN INDO-CHINESE STYLE.

Chilli Chicken Combo ● (served with fried rice)

IDR 199K

TENDER FRIED CHICKEN BITES
TOSSED IN A SUPER AROMATIC INDO-CHINESE STYLE.

Paddy Tales

(A Feast of Rice to Accompany Spicy Mains)



* Biryani ●●

HYDERABADI STYLE, LONG GRAIN BASMATI RICE, SPICES AND SAFFRON.

VEG BIRYANI
IDR 150K

EGG
IDR 150K

CHICKEN
IDR 180K

LAMB
IDR 230K

Pulao ● VEGETABLE PULAO / PEAS PULAO IDR 100K

LONG GRAIN BASMATI RICE PUNCTUATED
WITH A DELICATELY SPICED MEDLEY OF
FINE VEGETABLES / GREEN PEAS.

Khichdi ● DAL KHICHDI / PALAK KHICHDI IDR 145K

RICE & LENTIL / PALAK & RICE SIMMERED TOGETHER
AND TEMPERED WITH MILD SPICES.

Curd Rice ● IDR 125K

ULTIMATE SOUTH INDIAN COMFORT MEAL MADE WITH
SOFT COOKED RICE, MIXED WITH MILD YOGURT,
TEMPERED WITH SPICES.

Summer Lemon Rice / Saffron Rice ● IDR 110K

STEAMED BASMATI RICE WITH A FRESH FLAVORING
OF MUSTARD SEEDS, COCONUT
AND ZESTY LEMON / SAFFRON.

Jeera Rice ●

STEAMED SAVOURY BASMATI RICE
TEMPERED WITH
DESHI GHEE & POPPED CUMIN.

IDR 99K

Biryani Rice ●

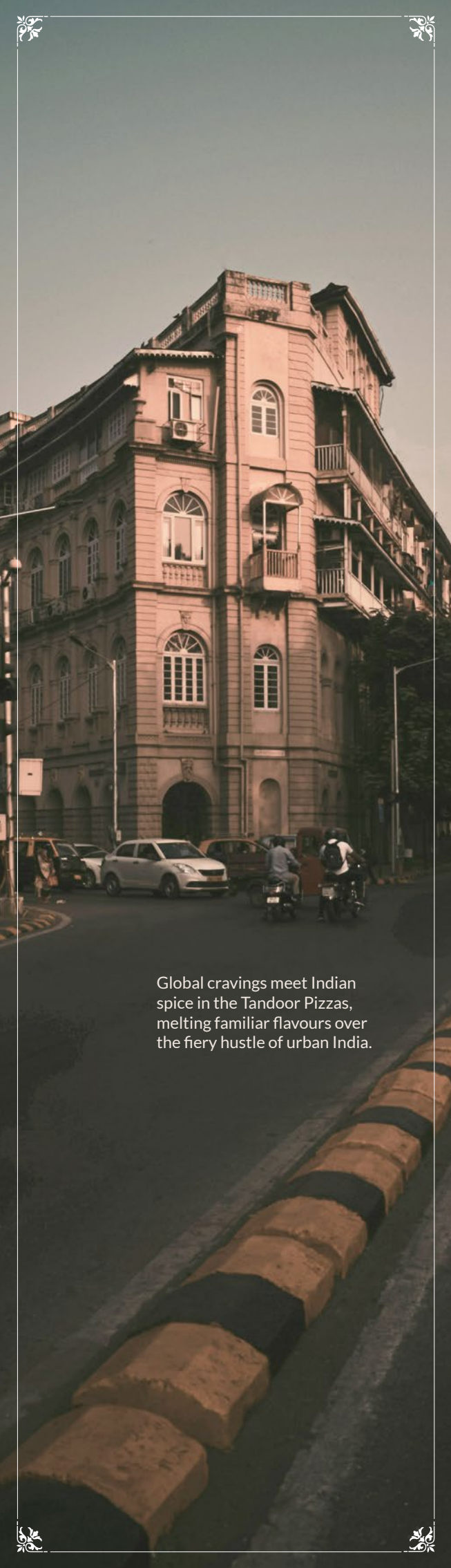
LONG GRAIN BASMATI RICE
COOKED WITH GREEN HERBS,
AROMATIC SPICES & SAFFRON.

IDR 125K

Steam Rice ●

INDIAN STEAMED BASMATI RICE
TO SERVE AS A PERFECT
ACCOMPANIMENT TO OUR
MANY CURATED CURRIES.

IDR 70K



Global cravings meet Indian
spice in the Tandoor Pizzas,
melting familiar flavours over
the fiery hustle of urban India.

The Tandoor Pizza Collection

(Chef's Special Indian Pizza Curation)



Cheesy Paneer Tikka Pizza ●

IDR 170K

A FUSION DELIGHT TOPPED WITH
TANDOORI-MARINATED PANEER, VIBRANT PEPPERS,
AND ONIONS, LAYERED OVER A RICH TOMATO BASE
AND LOADED WITH MELTED CHEESE FOR A SMOKY,
INDULGENT BITE.

Masala Veggie Pizza ●

IDR 170K

A VIBRANT MEDLEY OF SPICED VEGETABLES TOSSED
IN INDIAN HERBS, LAYERED WITH CHEESE
AND MASALA SAUCE.

Tandoori Paneer Makhani Pizza ●

IDR 170K

SILKEN BUTTER MASALA GRAVY MEETS
OVEN-ROASTED PANEER,
CROWNED WITH FRESH CORIANDER
AND CREAM DRIZZLE.

Non-Veg Indian Pizzas



Tandoori Chicken Tikka Pizza ●

IDR 170K

JUICY CHICKEN TIKKA PIECES ROASTED
TO PERFECTION ON A SMOKY TOMATO SAUCE
WITH A HINT OF MINT AND LIME.

Butter Chicken Pizza ●

IDR 170K

THE CLASSIC CURRY REIMAGINED – VELVET
BUTTER CHICKEN SAUCE TOPPED WITH
TENDER CHICKEN TIKKA AND CHEESE.

Indian Bread Canvas

(Hot Indian Breads to Add to Your Journey)



* Charcoal Naan ●

A STRIKING TWIST ON THE CLASSIC, THIS SOFT AND FLUFFY NAAN IS INFUSED WITH ACTIVATED CHARCOAL, LENDING IT A DEEP BLACK HUE AND A SUBTLE SMOKY FLAVOR, PERFECTLY COMPLEMENTING RICH CURRIES AND GRILLED DELICACIES.

PLAIN
IDR 50K

BUTTER
IDR 55K

GARLIC
IDR 60K

CHEESE
IDR 65K

* Black Garlic Naan ●

SOFT, SMOKY NAAN INFUSED WITH THE DEEP, CARAMELIZED RICHNESS OF BLACK GARLIC.

IDR 60K

Roti ●

WHOLE WHEAT INDIAN BREAD.

PLAIN
IDR 40K

BUTTER
IDR 45K

GARLIC
IDR 50K

Naan ●

SOFT INDIAN, REFINED FLOUR BREAD.

PLAIN
IDR 40K

BUTTER
IDR 45K

GARLIC
IDR 50K

CHILLI
IDR 50K

CHEESE NAAN
IDR 60K

CHEESE GARLIC NAAN
IDR 60K

Paratha ●

FLAKY FLATBREAD STUFFED WITH SPICED MASHED POTATOES / CRUMBLIED PANEER GRIDDLED TO PERFECTION WITH A TOUCH OF GHEE.

ALOO IDR 60K
PANEER IDR 65K



Peshawari Naan ●

SOFT TANDOOR-BAKED NAAN ENRICHED WITH NUTS, RAISINS, AND COCONUT FOR A SUBTLY SWEET, ROYAL TOUCH.

IDR 70K



Nool Paratha ●

SOFT, LACY SPICE MANTRAA SIGNATURE LAYERED FLATBREAD, PERFECT WITH RICH CURRIES.

IDR 55K



The delicate weave, the buttery softness. Our Nool Paratha carries within it the intricate soul of the Malabar coast.

Laccha Paratha ●

FLAKY, MULTI-LAYERED PARATHA WITH CRISP GOLDEN FOLDS
— AVAILABLE IN CLASSIC, BUTTERY, OR BOLDLY FLAVORED VARIATIONS.

PLAIN
IDR 40K

BUTTER
IDR 45K

GARLIC
IDR 50K

CHILLI
IDR 45K

MINT
IDR 45K

Kulcha ●

SOFT, TANDOOR-BAKED BREAD STUFFED
WITH FLAVORFUL FILLINGS — FROM SPICED POTATOES
TO FRESH PANEER AND SPRING ONIONS.

HARA PYZ
IDR 50K

ALOO DHANIYA
IDR 50K

PANEER
IDR 55K

Roomali Roti ●

WHISPER-THIN, SOFT, AND FOLDABLE BREAD.

IDR 60K

Extras



Papad ●

ROASTED / FRIED (PLAIN / MASALA)

IDR 20K / IDR 25K

Plain Curd ●

HOMEMADE CREAMY YOGURT.

IDR 30K

Raita ●

DELICATE MINTY YOGURT, COOL AS A CUCUMBER.
GARLIC RAITA / BOONDI RAITA / KAKADI RAITA
/ PUDINA RAITA / PINEAPPLE RAITA / BEETROOT.

IDR 35K

Sliced Onion ●

SLICED ONION RINGS, AN ACCOMPANIMENT
TO INDIAN FOOD.

IDR 20K

French Fries ●

CRISP GOLDEN POTATO BATONS,
LIGHTLY SALTED AND PERFECTLY FRIED
FOR A SATISFYING CRUNCH IN EVERY BITE.

IDR 75K

Sambar ●

AN INCREDIBLE TRADITIONAL SOUTH INDIAN
LENTIL-BASED VEGETABLE STEW.

IDR 60K

Mix Pickle ●

SEASONED VEGETABLES WITH INDIAN
ACHARI SPICE & LIME.

IDR 25K

Indian Chuska Bar Aapki Pasand



Masala Chai ●

AN INCREDIBLE TEA IMPORTED
FROM TEA CAPITAL OF THE WORLD,
ASSAM, CHAI MADE
WITH WARMING HERBS.

IDR 60K

Butter Milk ●

COOL, TANGY, AND LIGHTLY SPICED
YOGURT DRINK – A REFRESHING
INDIAN CLASSIC THAT SOOTHES
AND REVITALIZES.

PLAIN / SPICED IDR 60K

Mango Lassi ●

A REFRESHING BLEND OF RIPE
MANGOES AND CREAMY YOGURT,
LIGHTLY SWEETENED AND CHILLED
TO PERFECTION—SMOOTH,
TROPICAL, AND IRRESISTIBLY
SOOTHING.

IDR 60K

A Sweet Detour

(Chef's Signature Delectable Desserts
That'll Call You Back for Seconds)

* Jamun Bon Bon •

AN OVER-THE-TOP COMBINATION OF GULAB JAMUN, DEEP BROWN MILK DUMPLING IN A RABDI AND DELECTABLE CHOCOLATE BROWNIES & VANILLA ICE CREAM.

IDR 80K

Tilleywali Kulfi • Meetha Paan Kulfi / Malai Kulfi

MILK-BASED FROZEN DESSERT SERVED ON A STICK WITH RABDI, A SWEET CREAMY TREAT WITH MEMORIES OF GOLDEN CHOWPATTY SUNSET. TO SAY "KULFI JAM GAI" IS TO SAY "I AM FEELING FREEZING COLD!"

IDR 100K

Tukda E Jam •

SHAHI TUKDA WITH GULAB JAMUN WITH PISTACHIO DUST.

IDR 80K

Gajar Badam Ka Halwa •

SLOW-COOKED CARROTS BLENDED WITH ALMONDS, GHEE, AND CARDAMOM — A RICH, AROMATIC INDIAN CLASSIC.

IDR 70K

* Mango Phirni •

CREAMY RICE PUDDING INFUSED WITH RIPE MANGO — A SILKY, FRAGRANT TWIST ON THE CLASSIC PHIRNI.

IDR 80K



SPICE MANTRAA'S
• SIGNATURE •

* Chickoo Ensemble / Mango Ensemble •

A SILKY MEDLEY OF CHICKOO /MANGO DELIGHT LAYERED WITH CREAMY TEXTURES AND TROPICAL SWEETNESS.

IDR 80K

Aamras •

LUSCIOUSLY SMOOTH MANGO PULP, CHILLED AND PURE — SUMMER'S GOLDEN INDULGENCE IN EVERY SPOONFUL.

IDR 100K

● Vegetarian ● Non-Vegetarian * Spice Mantraa's Signature * Chef's Signature

All prices are subject to 10% government tax and 10% service charge.



... स्पाइस मंत्रा ...
SPICE MANTRA
BEYOND INDIAN DINING